

PRESS RELEASE

Introducing The MeatStick 4X: Elevating Grilling with Quad Temp Sensors and TruTemp™ Technology

LOS ANGELES, CA

The MeatStick is proud to announce the release of its latest offering: [The MeatStick 4X](#), the ultimate wireless meat thermometer. Equipped with four sensors - one in the ceramic handle and three in the stainless steel probe - The MeatStick 4X uses its TruTemp™ technology to determine the lowest internal temperature of the meat, delivering effortless and precise measurements. Its patented Dual-Shell™ construction can withstand temperatures up to 572°F and is dishwasher safe, making it ideal for grilling, deep-frying, and more.

Optimized Grilling with Advanced Technology

The MeatStick 4X features Xtender™ technology, which allows for Bluetooth transmission up to 650 feet. With a battery life of over 70 hours - 3 times longer than other thermometers - cooks can enjoy extended grilling sessions without worrying about battery depletion. The MeatStick 4X CloudSync™ also allows for secure access to cooking data from any device, via an extra phone, tablet, or our WiFi Bridge, ensuring that progress is never lost.

Achieving Perfect Results with Intuitive App

The intuitive app interface of The MeatStick App makes it easy to master any type of meat. Pre-set temperatures and cooking instructions, combined with the intelligent CookTime™ warning feature, guarantee that food is never over or undercooked. Up to 8 Sticks can be used simultaneously to monitor multiple types of meat, providing the ultimate barbecue experience.

Get Your MeatStick 4X Today

The MeatStick is dedicated to helping cooks achieve the perfect meat for every occasion. The MeatStick 4X is now available for purchase. Start grilling like a pro today. To learn more, visit themeatstick.com.